



Tools Needed:
Bowl and Whisk
Small Skillet

Belgian Endives Stuffed With Apples and Bleu Cheese

(Serves Four)

This salad/appetizer is so simple to make yet looks so impressive! Just set up your assembly line with all the ingredients ready to go!

Salad:

3 heads Belgian Endives
2 Fuji Apples, shredded
¼ cup Bleu Cheese, crumbles
¼ cup Walnuts, toasted

Walnut Vinaigrette:

2 tblsp. White Wine Vinegar
1 tsp. Dijon Mustard
Salt and pepper to taste
¼ cup Walnut Oil

Wipe the outside of the endive with a damp cloth, trim the base and separate the leaves. Place four or five on a platter. Place about a tablespoon of the shredded apples at the base of each endive, and top each endive with a bit of the walnuts.

In small bowl, whisk the vinegar, mustard, salt and pepper. When well combined, whisk in the walnut oil.

Drizzle the walnut vinaigrette over the salad and serve. Enjoy!

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